

Agricultural.

Charcoal for Poultry.
Fowls of all kinds are very fond of charcoal, and will eat it with great relish if properly prepared. Round charcoal is the best in the shape to which fowls usually find their food, and consequently is not very enticing to them. To please their palate the charcoal should be in pieces the size of grains of corn, and if these are strewed around their quarters, they will readily eat thereof.

The benefit derived by fowls from eating charcoal is acknowledged. The method of putting it before them is, however, not well understood.

Pounding charcoal is not in the shape in which fowls usually find their food, and consequently is not very enticing to them. Corn burned on the cob, and the refuse—which consists almost entirely of grains reduced to charcoal, and still retaining their perfect shape—placed before them is greedily eaten with a marked improvement in health, as is shown by the brighter color of their combs, and their producing a greater average of eggs than before.

SCALY LIGS IN FOWLS.—It is not very difficult to determine the cause of this affection called scurvy on the legs of fowls. It is want of cleanliness and proper exercise but not very difficult to effect a cure. If the fowls have been permitted to run for a considerable time until the legs are encased in scurf, a thorough washing with warm strong soap-suds to remove the outer scurf, and after drying the legs, make an application of hog's lard and flour of sulphur mixed together, will generally effect a cure.

In very bad cases a second application may be necessary. This affection generally manifests itself by a sore, ugly appearance on the inside of the legs of fowls just below the hock joints and about the feet. At this period a simple thorough greasing with lard alone will often effect a cure. Kerosene oil has been tried effectually in many cases, but the lard and sulphur is supposed to be the best.

Ice Houses.—In building an ice house, the sides should be built with two rows of scalding not less than ten inches apart, when tan bark is used; if coarse sawdust is used, twelve to fourteen inches. Chaff is altogether improper since it settles down and soon decays into mud. Coarse hay is sometimes used as a makeshift. Six inches wide of charcoal is thought to be good as ten or twelve inches of tan bark. Whatever the material, it should be stamped so tight that it will not settle. Put no hay on the bottom, but provide good drainage, and lay the ice on planks loosely. Lay the ice should be cut perfectly square in blocks of equal size, packed close, layer on layer, to the eaves. Over this place about two feet of hay or fax straw. Give thorough ventilation above the hay, and your ice will keep.

FEDDING HORSES.—Professor of Nology, has been investigating the relations between the food given to draught horses and the amount of power it produces—that is to say, the strength-giving value of the nitrogenous elements of food. By a series of scientific calculations made in the stables of the Orangis Company of Paris, he finds that the relations in practice given to the horse are in conformity with science and the views of the company, to feed the animals so that they will not run into flesh, they will lose nothing in strength. The mean average weight of the "bus" horse is 1,300 pounds; he is employed four hours daily, drawing a weight of two and a half yards a second. Each horse's daily rations consist of nine pounds of hay, twenty pounds of oats, and one and a quarter pounds of bran.

GREEN CORN PUDDING.—Allow one long ear of sweet corn for each person. Take half a pint of milk, one egg, a dessertspoonful of sugar, one of sweet butter, and a teaspoonful of salt to every two ears. Beat the eggs and sugar well together, and add the milk and salt. Cut the corn off the cobs with a sharp knife, and chop the divided grains with a chopping knife, but not too fine; or, better still, split each ear of corn down the middle before cutting them off the stalk. The corn must not be boiled first, but the chopped corn into the milk, and—baring a brick oven in custard cups or in a tin-can until the top is nicely browned, but not hardened. Serve hot, with sugar. This is a delicate dish. Common corn may be used, if young and tender, but requires as much again of sugar.

JAMS.—It is not generally known that boiling fruit a long time and skimming it well, without the sugar and without a cover to the preserving pan, is a very economical and convenient way of canning, because the bulk of the sugar from the fruit is not lost from the syrup of the latter in good, and boiling it with a cover allows the evaporation of the watery particles therefrom; the preserves keep firm and well-flavored. The proportions are three-quarters of a pound of sugar to a pound of fruit. Jam made in this way, of currants, strawberries, or gooseberries is excellent. The best jam I know of is made of an equal quantity of gooseberries and raspberries. Some made by us last year of this half-and-half mixture was preferred to all others.

SOAP SUDS.—May be used with great advantage for manuring grape vines. Downing says he has seen an Imballa grape vine produce 3,000 fine clusters of well ripened fruit in a season, by the liberal use of manure and soap suds from the weekly wash. The effects of soap suds on other plants is remarkable. A cypress vine that had remained stationary for a fortnight, when about two inches high, immediately began growing after being watered with soap suds, and grew about six inches in five days.

WATERMELON FARMING.—The success of having the agency of the French Watermelon Company, for the distribution of their melons, to the United States, has been a decided success. The best melons, from the celebrated Cooper farm, at St. Omer, France, are now to be had in New York, at the New York Office, and can be had at a low price, when all the melons are ripe, which is about July 1st. Address, No. 1, 1874.

COAL.—The subscriber having the agency of the French Watermelon Company, for the distribution of their melons, to the United States, has been a decided success. The best melons, from the celebrated Cooper farm, at St. Omer, France, are now to be had in New York, at the New York Office, and can be had at a low price, when all the melons are ripe, which is about July 1st. Address, No. 1, 1874.

WEST STREET HOTEL.—Nov. 12, 1874. WEST STREET HOTEL, NEW YORK CITY, THE EUROPEAN PLAN.

BOOKS 10 and 15 cents per day. CHAMBERS 10 and 15 cents per day. DUNLOP'S 10 and 15 cents per day. E. & C. 10 and 15 cents per day. F. & G. 10 and 15 cents per day. H. & J. 10 and 15 cents per day. I. & J. 10 and 15 cents per day. K. & L. 10 and 15 cents per day. M. & N. 10 and 15 cents per day. O. & P. 10 and 15 cents per day. R. & S. 10 and 15 cents per day. T. & U. 10 and 15 cents per day. V. & W. 10 and 15 cents per day. X. & Y. 10 and 15 cents per day. Z. & A. 10 and 15 cents per day.

1. Chiropodist announces on his book that he has treated 1,000 cases of chiropody in the past year.

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